


FP402502 MUK Rev 1

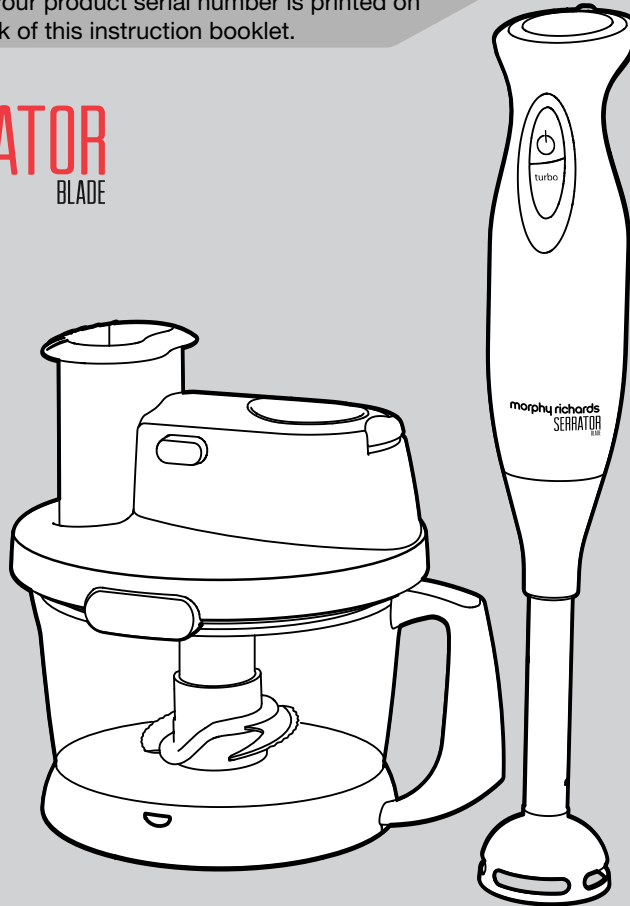
morphy richards®
smart ideas for your home



Accents Hand Blender Set

 Please read and keep these instructions for future use.
NOTE: Your product serial number is printed on the back of this instruction booklet.

NEW
SERRATOR
BLADE



For competitions, product hints and tips and more join us at



www.morphyrichards.co.uk/blog



www.facebook.com/morphyrichardsuk



[@loveyourmorphy](https://twitter.com/loveyourmorphy)

www.morphyrichards.com

* Register online for your 2 year guarantee. See the back of this instruction book for details. (UK and Ireland customers only)

** Applies to serrator blade only. See back of this instruction book for details.

*** Independently tested by CATRA using the International Standard Cutting Test System to ISO 8442.5 vs a standard plain edge blade.

Health and Safety

The use of any electrical appliance requires the following common sense safety rules. Please read these instructions carefully before using the product.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance.
- Cleaning and user maintenance shall not be made by children without supervision.

In addition, we offer the following safety advice.

Location

- This appliance is intended to be used in household and similar applications such as:
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.
- It is not suitable for use in staff kitchen areas in shops, offices and other working environments.
- Do not use outdoors or in a bathroom.
- Always locate your appliance away from the edge of the worktop.
- Do not place the bowl used with the appliance on a highly polished wooden surface as damage may occur to the surface.

Mains cable

- Do not let the mains cable hang over the edge of the worktop where a child could reach it.
- Do not let the lead run across an open space e.g. between a low socket and a table.
- Do not let the cable run across a cooker or other hot area which might damage the cable.
- The mains cable should reach from the socket to the base unit without straining the connections.
- The power cord cannot be replaced. Contact Morphy Richards for advice.

Personal safety

- Avoid touching moving parts. Keep hands, hair and clothing, and utensils away from the attachment blades during operation, to prevent personal injury and/or damage to the appliance.
- Care shall be taken when handling the sharp cutting blades, emptying the bowl and during cleaning.
- Do not allow children to use the blender without supervision.

Other safety considerations

- Do not use the appliance for anything other than it's intended purpose.

Product specific safety

- **WARNING:** The blender blades are very sharp. Handle with care when using and cleaning.
- Do not clean the attachments under running water while they are in position.
- **IMPORTANT:** Allow hot liquids to cool before adding to the blender, always ensure the lid is fitted correctly.
- Do not blend for longer than the time periods recommended in 'Usage' on page 5.
- Do not exceed maximum quantities listed on page 8.
- Be careful whilst hot liquid is blending or poured into the blender as it can be ejected due to sudden steaming.
- Always disconnect from the supply if it left unattended and before assembling, disassembling or cleaning.
- Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.

Electrical requirements

Check that the voltage on the rating plate of your appliance corresponds with your house electricity supply which must be A.C. (Alternating Current).

Should the fuse in the mains plug require changing, a 3 amp BS1362 fuse must be fitted.

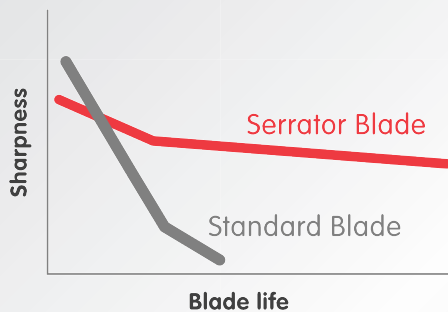
NEW SERRATOR BLADE

STAYS SHARPER
12x LONGER
THAN STANDARD BLADES

Congratulations on choosing your new Morphy Richards food preparation appliance with Serrator Blade technology. With its revolutionary, unique design the Serrator Blade is designed to give you superior cutting performance for longer.

How does the Serrator blade work?

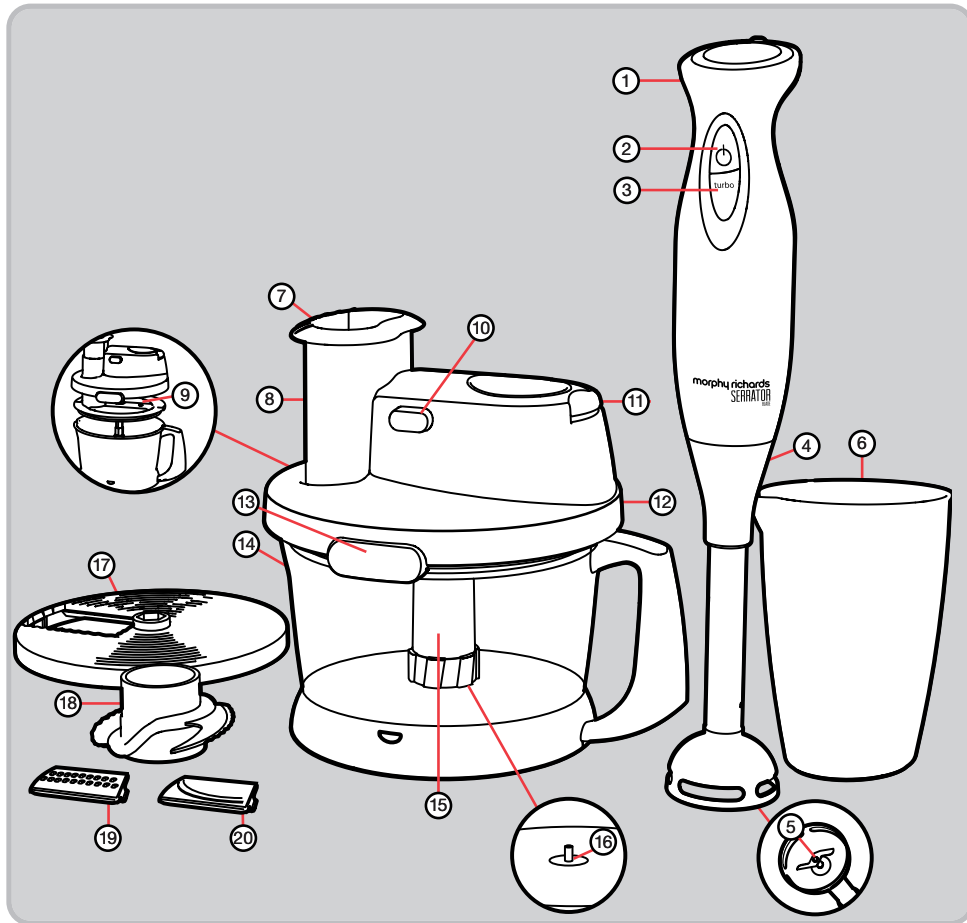
Specially developed by our in-house designers the Serrator Blade has been created to outperform standard plain edge blades. The perfect serration has been carefully selected and rigorously tested to give you superior performance and us the confidence that the Serrator Blade will give you years of satisfaction.



Our new precision Serrator Blades **stay sharper up to 12x longer** than standard blades, maintaining performance for life.



Product overview



Features

- | | | |
|--------------------|---------------------------------|-------------------------------|
| (1) Main Unit | (10) Cover Release Buttons (x2) | (18) Processor Serrator Blade |
| (2) On Button | (11) Main Unit Unlock Button | (19) Grating Blade |
| (3) Turbo Button | (12) Cover | (20) Slicing Blade |
| (4) Blending Leg | (13) Cover Catch (x2) | |
| (5) Serrator Blade | (14) Processor Bowl | |
| (6) Beaker | (15) Spindle | |
| (7) Pusher | (16) Shaft | |
| (8) Feed Tube | (17) Grating/Slicing Disc | |
| (9) Lid | | |

Introduction

Thank you for your recent purchase of this Morphy Richards Hand Blender Work Centre. The set comes with a number of attachments and a 'quick twist' connection mechanism for safety.

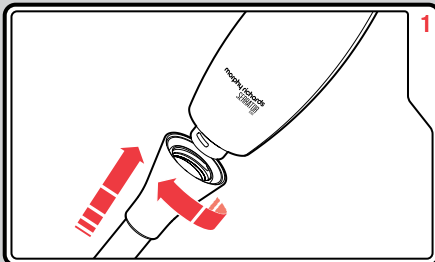
Please read the instructions thoroughly for information on how to use each attachment before use.

Remember to visit www.morphyrichards.co.uk to register your product's two year guarantee.

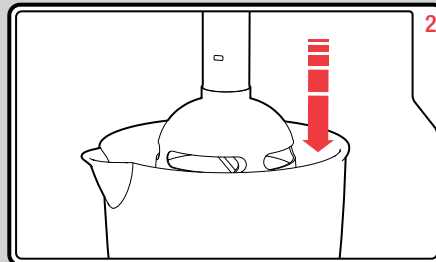
Before first use

- Wash all the attachments except the Main Unit (1) and Cover (12) in hot soapy water and dry thoroughly before first use.
- Do not immerse the Main Unit or Cover in water.
- **WARNING: Carefully unpack your Hand Blender Work Centre as the Serrator Blade (5), (18) is very sharp.**

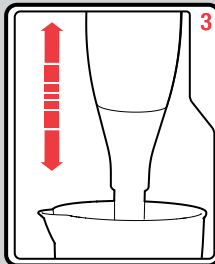
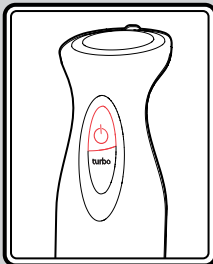
Using the Blending Leg



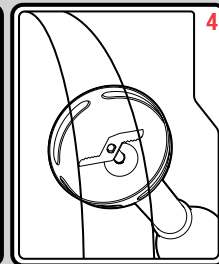
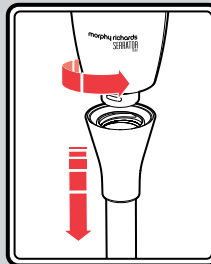
Insert the Blending Leg (4) onto the Main Unit (1) and twist to secure into place.



Place the Blending Leg into the food to be blended. We recommend using the Beaker (6) for the best results.



Hold the Beaker steady with your hand and press and hold the On Button (2) to start. Move the Serrator Blade (5) through the food using an up and down motion. Release the button to stop **BEFORE** removing the blade from the food.



Unplug from the mains before twisting the Blending Leg to unlock from the Main Unit. To clean the Blending Leg, rinse under running water and clean with a damp cloth.

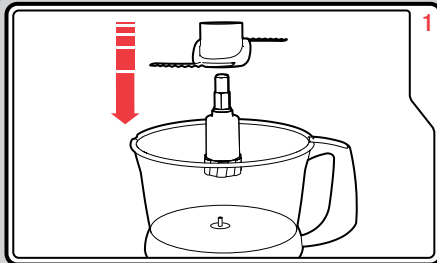
Turbo Button

- The Hand Blender is fitted with a Turbo Button (3). Press the Turbo Button to run the Hand Blender on a faster speed for intermittent bursts.
- The processor attachment must be run only using the turbo setting.

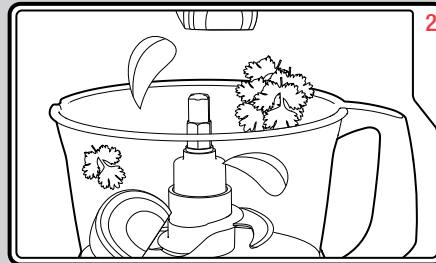
Usage

- **WARNING: Your Hand Blender is designed for intermittent use. Do not use continuously for more than 1 minute. Allow to cool down for a minimum of 5 minutes before further use.**
- Do not use the Blending Leg (4) continuously for more than 10 seconds when lifted out of food.
- The processor attachment can only be used with the Turbo Button (3). Using a lower setting may cause irreparable damage to the motor.

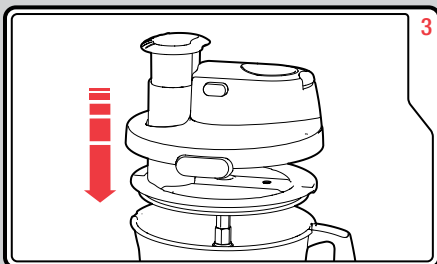
Using the Processor Blade



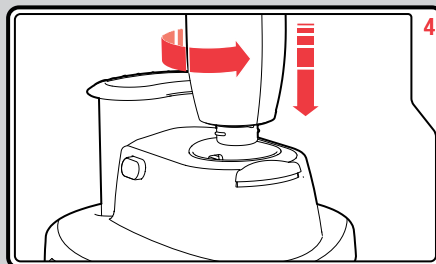
Place the Spindle (15) and Processor Serrator Blade (18) on the Shaft (16) in the Processor Bowl (14).



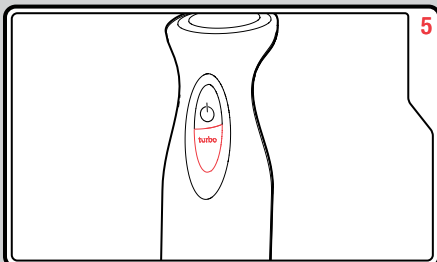
Place the food into the Processor Bowl. Do not exceed the maximum quantity (see the quantity table on page 8.)



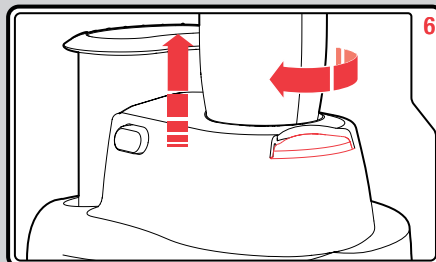
Place the Lid (9), Cover (12), and Pusher (7) onto the Processor Bowl. Push down to lock.



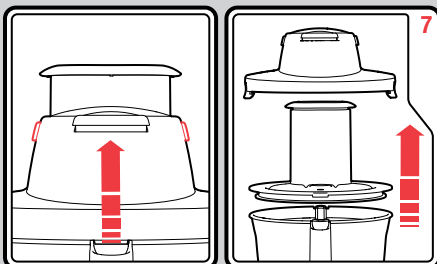
Attach the Main Unit (1) to the Cover, twist until it locks into place with an audible click.



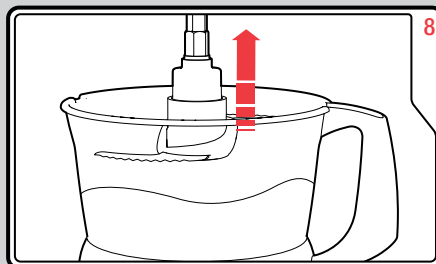
Press the Turbo Button (3) to begin blending. When finished unplug from the mains.



Press the Main Unit Unlock Button (11) and twist the Main Unit to remove.

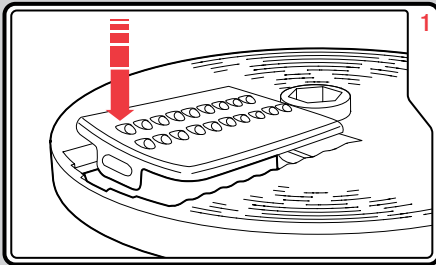


Press the Cover Release Buttons (10) to remove the cover. Remove the Lid and Pusher.

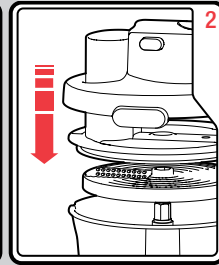
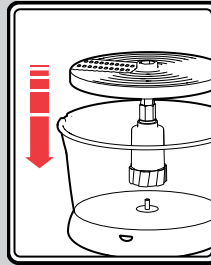


CAREFULLY remove the Processor Serrator Blade and Spindle before emptying the Processor Bowl.

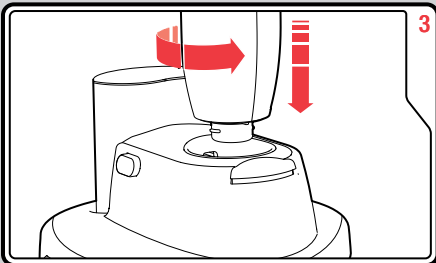
Using the Grating/Slicing Disc



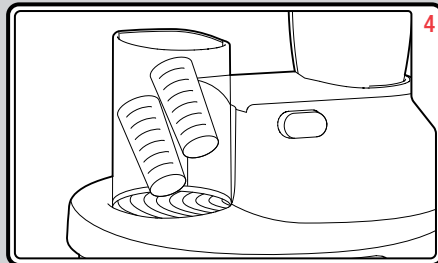
Attach either the Grating (19) or Slicing Blade (20) into the Grating/Slicing Disc (17). Ensure the Blade is correctly located and locked securely into place.



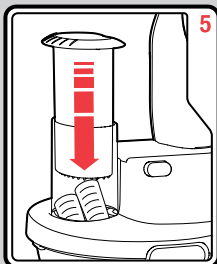
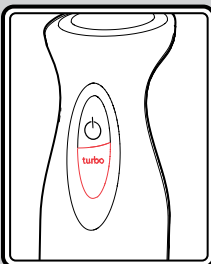
Place the Spindle (15), onto the shaft (16) in the Processor Bowl. Place the Grating/Slicing Disc, Lid (9), and Cover (12), onto the Processor Bowl (14). Press down to lock into place.



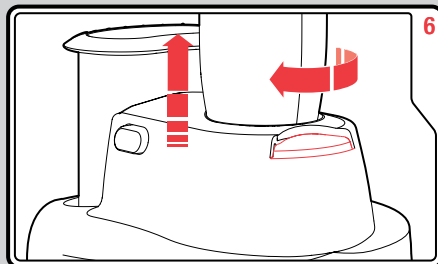
Attach the Main Unit (1) to the Cover, twist until it locks into place with a audible click.



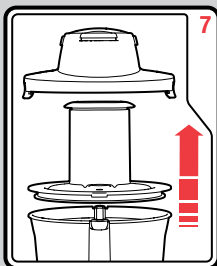
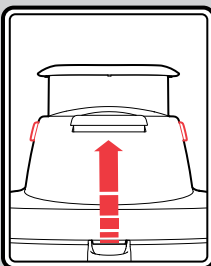
Place the food into the Feed Tube (8).



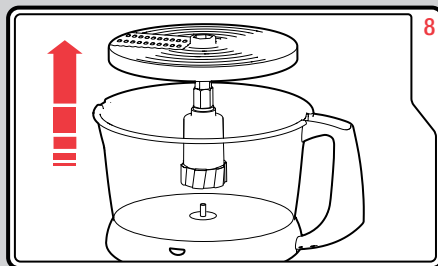
Press the Turbo Button (3). Use the Pusher (7) to press the food into the Grating/Slicing Disc.



Unplug from the mains. Press the Main Unit Unlock Button (11) and twist the Main Unit to remove.



Press the Cover Release Buttons (10) to remove the cover. Remove the Lid.



Remove the Grating/Slicing Disc and Spindle before emptying the Processor Bowl.

Maximum quantities for use in the Processor Bowl (14)

Grating Disc (17)

Ingredients	Maximum Quantity	Time
• Carrots	• 400g	• 5-10 seconds
• Radish	• 400g	• 5-10 seconds
• Potato	• 400g	• 5-10 seconds
• Squash	• 800g	• 5-10 seconds
• Cucumber	• 800g	• 5-10 seconds

Processor Serrator Blade (18)

Ingredients	Maximum Quantity	Time
• Onions / garlic (cut into 8)	• 500g	• 3-6 seconds
• Parsley	• 100g	• 5-10 seconds
• Raw meat (fat free)	• 400g	• 10 seconds
• Nuts	• 300g	• 5-10 seconds
• Fruits	• 700g	• 10 seconds
• Biscuit	• 300g	• 5-10 seconds
• Carrots	• 400g	• 5-10 seconds

Blending in a saucepan

1. Remove the saucepan from the heat.
 2. To avoid excessive splashing, place the Blending Leg (4) into the food before switching the Hand Blender on.
 3. Hold the pan steady with your other hand and press the On Button (2). Do not use the Turbo Button.
 4. Move the Serrator Blade (5) through the food using a up and down motion.
 5. Allow the Serrator Blade to stop moving before removing from the pan.
- **WARNING:** Lifting the Serrator Blade out of the food while running, or using the Turbo Button could splash hot liquid. Extra care should be taken when using the Hand Blender in this manner.
 - Do not insert the Hand Blender into the food past the join between the Main Unit (1) and the Blending Leg (4).
 - Ensure the power cable does not touch any hot surfaces (including the side of the pan.)

Suitable foods for blending

Blending Leg (4)

- The Blending Leg is designed for pureeing soft foods like cooked vegetables and for use in soups and baby food.
- The Blending Leg is not suitable for grinding hard items such as coffee beans, ice, nuts, meat or hard vegetables (raw potatoes, raw carrots etc).

Processor Serrator Blade (18)

- The Processor Serrator Blade is suitable for chopping nuts, vegetables, herbs, boiled eggs, meat and dried bread.
- The Processor Serrator Blade is not suitable for grinding hard objects such as coffee beans or ice.
- Do not use to crush ice.

Top tips

- When blending foods with strong colour (eg. cooked carrots), the plastic parts of the appliance may become discoloured. Wipe with cooking oil to clean any discoloured parts.
- When blending using the Blending Leg (4), start the process by plunging the blender into the ingredients. This will ensure all the ingredients are pulled into the blade to be processed. Continue blending using a up and down motion until the mixture is to the desired consistency.
- Do not lift the Blending Leg out of the mixture completely when running, as splashing may occur.
- For best results use the supplied Beaker (6) when using the Blending Leg.

Care and cleaning

- **WARNING:** Always unplug the appliance from the mains socket before cleaning and maintenance.
WARNING: Handle the blades with care as they are very sharp.
- Wash the Blending Leg (4), Beaker (6), Pusher (7), Lid (9), Processor Bowl (14), Spindle (15), Grating Disc (17), Processor Serrator Blade (18), Grating Blade (19) and Slicing Blade (20) in hot soapy water.
Dry thoroughly before use.
- Clean the Main Unit (1) or Cover (12) with a damp cloth and dry all the parts thoroughly.
- **WARNING:** Never immerse the Main Unit, or Cover in water or any other liquid.
- The Beaker (6) Chopping Bowl, Grating Blade and Slicing Blade are dishwasher safe. No other parts are dishwasher safe.

Contact us

Helpline

If you are having a problem with your appliance, please call our Helpline, as we are more likely to be able to help than the store you purchased the item from.

Please have the product name, model number and serial number to hand when you call to help us deal with your enquiry quicker.

UK Helpline: 0844 871 0960

IRE Helpline: 1800 409 119

Spares: 0844 873 0726

Talk To Us

If you have any questions or comments, or want some great tips or recipe ideas to help you get the most out of your products, join us online:

Blog: www.morphyrichards.co.uk/blog

Facebook: www.facebook.com/morphyrichardsuk

Twitter: @loveyourmorphy

Website: www.morphyrichards.com



Notes

Two columns of horizontal lines for writing notes.



FP402502 MUK Rev 2 03/13

Lifetime blade guarantee

The 'Serrator Blades' are warranted to be free from defects in materials and workmanship for life. This warranty covers the original purchaser only and is not assignable or transferable to any other party. This warranty is available to consumers who use the 'Serrator Blades' for non-commercial household purposes. This warranty does not cover any damage caused by accident, misuse or any use other than as described in your owner's manual, or damage resulting from failure to maintain and clean this product as specified in your owner's manual.

Registering your 2 year guarantee

Your standard one year product guarantee is extended for an additional 12 months when you register the product within 28 days of purchase with Morphy Richards. If you do not register the product with Morphy Richards within 28 days, your product is guaranteed for 1 year. To validate your 2 year guarantee register with us online at www.morphyrichards.co.uk

Or call our customer registration line

UK 0844 871 0962
IRE 1800 409 119

N.B. Each qualifying product needs to be registered with Morphy Richards individually.

Please note that the 2 year guarantee is only available in the UK and Ireland. Please refer to the one year guarantee for more information.

Your 1 year guarantee

It is important to retain the retailer's receipt as proof of purchase. Staple your receipt to this back cover for future reference.

Please quote the following information if the product develops a fault. These numbers can be found on the base of the product.

Model no.

Serial no.

All Morphy Richards products are individually tested before leaving the factory. In the unlikely event of any appliance proving to be faulty within 28 days of purchase, it should be returned to the place of purchase for it to be replaced.

If the fault develops after 28 days and within 12 months of original purchase, you should contact the Helpline number quoting Model number and Serial number on the product, or write to Morphy Richards at the address shown.

You may be asked to return a copy of proof of purchase.

Subject to the exclusions set out below (see Exclusions), the faulty appliance will then be repaired or replaced as appropriate and dispatched usually within 7 working days of receipt.

If, for any reason, this item is replaced or repaired during the 1 year guarantee period, the guarantee on the new item will be calculated from original purchase date.

Therefore it is vital to retain your original till receipt or invoice to indicate the date of initial purchase.

To qualify for the 1 year guarantee, the appliance must have been used according to the instructions supplied. For example, crumb trays should have been emptied regularly.

Exclusions

Morphy Richards shall not be liable to replace or repair the goods under the terms of either the Lifetime Blade Guarantee or the 1 or 2 Year Guarantee where:

- 1 The fault has been caused or is attributable to accidental use, misuse, negligent use or used contrary to the manufacturer's recommendations or where the fault has been caused by power surges or damage caused in transit.
 - 2 The appliance has been used on a voltage supply other than that stamped on the products.
 - 3 Repairs have been attempted by persons other than our service staff (or authorised dealer).
 - 4 The appliance has been used for hire purposes or non domestic use.
 - 5 The appliance is second hand.
 - 6 Morphy Richards reserves the right not to carry out any type of servicing under the guarantee at its discretion
 - 7 Plastic filters for all Morphy Richards kettles and coffee makers are not covered by the guarantee.
 - 8 Batteries and damage from leakage are not covered by the guarantee.
- These guarantees does not confer any rights other than those expressly set out above and do not cover any claims for consequential loss or damage. These guarantees are offered as an additional benefit and do not affect your statutory rights as a consumer. Morphy Richards products are intended for household use only. See usage limitations within the location safety instructions.

Disclaimer

Morphy Richards has a policy of continuous improvement in product quality and design. The company, therefore reserves the right to change the specification of it's models at any time.



For electrical products sold within the European Community. At the end of the electrical products useful life, it should not be disposed of with household waste.

Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice in your country

IF YOU ARE HAVING A PROBLEM
WITH ONE OF OUR PRODUCTS, CALL
OUR HELPLINE:

UK: 0844 871 0960
EIRE: 1800 409 119
SPARES: 0844 873 0726

morphyrichards

The After Sales Division
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England, S64 8AJ

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Spare Parts 0844 873 0726
Republic of Ireland 1800 409 119
www.morphyrichards.com

